

Snacks

BLACK LAMB ^{est 2019}

Brunch

BANANA BREAD <i>honey butter, hazelnuts</i> <i>a la mode</i> (+2.50)	6
GIARDINIERA <i>pickled vegetables, olive oil, oregano, aleppo</i>	7
SALT & VINEGAR CHIPS <i>add pimento cheese</i> (+5) <i>add onion dip</i> (+5)	6
CORNBREAD <i>honey butter</i> <i>add pimento cheese</i> (+5) <i>add onion dip</i> (+5)	8
MARINATED OLIVES <i>lemon, garlic</i>	8
SMOKED SALMON RILLETTES <i>pickled onion, dill, rye toast</i>	15
HUMMUS <i>favas, ramps, dill, pita</i>	15
ARTICHOKE DIP <i>oaxaca cheese, parmesan, pita chips</i> <i>add crab</i> (+10)	15
CRAB RANGOON GRILLED CHEESE <i>pineapple "duck sauce"</i>	15

Plates

all plates can be served with protein:
steak* **(+20)** shrimp **(+12)** chicken **(+10)** salmon* **(+14)**

LAMB RIBS <i>aji amarillo mango glaze, cashew butter, cabbage slaw, thai basil</i>	28
POZOLE VERDE <i>shrimp, mussels, cabbage, cilantro</i>	18
BURRATA TOAST <i>mango chutney, curried pistachio, prosciutto</i>	21
KALE SALAD <i>green goddess, golden raisin, pepita, ricotta salata</i>	18
ASPARAGUS <i>soft boiled egg, green garlic, chili vinaigrette, parmesan</i>	19
MIXED GREEN SALAD <i>herbs, radish, fried goat cheese, shallot vinaigrette</i>	17
MUSSELS <i>green curry, cilantro, sourdough</i>	21
POTATO LATKE & SMOKED SALMON <i>crème fraîche, red onion, parsley</i>	22
STEAK TARTARE* <i>truffle aioli, mushroom conserva, brioche</i>	24

Entrees

ROASTED PORK HASH <i>2 sunny-side eggs, broccolini, sofrito, scallions</i>	23
EGG SANDWICH* <i>ham, avocado, cheddar, hollandaise</i>	18
NY STRIP STEAK & EGGS* <i>potato rosti, two sunny eggs, mesclun, chive</i>	42
BELGIAN WAFFLE <i>rhubarb, pistachio, cardamom cream</i>	19
TURKEY CLUB <i>roasted tomato, bacon, basil mayo</i>	22
CHEESEBURGER* <i>cheddar, caramelized onion, pickle, lettuce, special sauce</i> <i>add bacon</i> (+2) <i>gluten-free bun</i> (+4)	24
LAMB BURGER* <i>calabrian chili whipped feta, pickled onion, arugula</i> <i>add bacon</i> (+2) <i>gluten-free bun</i> (+4)	24
VEGGIE BURGER <i>quinoa patty with accompaniments of lamb burger OR cheeseburger</i> <i>add bacon</i> (+2) <i>add fried egg*</i> (+2)	22

Raw Bar

TWO BUCK SHUCK! <i>til 5pm & all day Monday!</i>	
OYSTERS* <i>selection changes daily</i>	3.95
LITTLENECK CLAMS*	2.50
SHRIMP COCKTAIL	4 EA
CRAB & AVOCADO LOUIS	22
HIRAMASA CRUDO* <i>passion fruit, coriander oil, red onion</i>	21
SALMON CRUDO* <i>yuzu, carrot, togorashi, scallion</i>	20
TUNA CRUDO* <i>rhubarb, ramps, quinoa, dill</i>	22
SHELLFISH PLATE (serves 1-2)* <i>4 oysters, 2 clams, 2 shrimp, 2 pieces crudo, giardiniera</i>	38
SHELLFISH PLATTER (serves 3-4)* <i>12 oysters, 4 clams, 4 shrimp, salmon crudo, salmon rilletes</i>	85

Sides

HAND CUT FRIES <i>add truffle-parmesan</i> (+4) <i>side truffle aioli*</i> (+4)	9
ROASTED FINGERLING POTATOES <i>ricotta salata, mole, salsa verde</i>	16
<i>add fried egg*</i> (+2)	
HALF AVOCADO	4
BACON	6



Brunch Drinks

BLOODY MARY <i>the usual suspects</i>	7 / 14
BLOODY MARIA <i>the usual suspects... with tequila</i>	7 / 14
MICHELADA <i>lager, citrus, worcestershire, hot sauce, celery</i>	5 / 9
ICED IRISH COFFEE <i>irish whiskey, cold brew, jelinek fernet</i>	14

Parties of 5 or more will be subject to a 20% service fee.
Before placing your order, please inform your server if a person in your party has a food allergy.
**Denotes food items are cooked to order or are served raw. Consuming raw or under cooked animal products may increase your risk of foodborne illness*